

# sanddollar christmas menu

£27 for 2-courses and £34 for 3-courses per person

## To Start

### Roast Parsnip & Horse-chestnut Soup (v)

Served with crusty bread

### Wild Mushroom Tartlet (v)

Wild mushrooms with caramelised red onion & Goat's cheese, served with a rocket, lemon oil and Balsamic glaze

### Smoked Salmon Tartare

Served with beetroot cream and pickled cucumber

### Duck Liver Parfait

Served with cherry & cranberry compote and Melba toast

## Mains

### Roast Peppered Sirloin

Served medium rare with Madeira gravy, Yorkshire pudding, goose fat roast potatoes, sprouts and glazed carrots

### Roast Crown of Turkey

Served with skirlie, goose fat roast potatoes, sprouts, glazed carrots, caramelised red cabbage, kilted chipolatas and rich gravy

### Spinach and Nut Roast (v, n)

Wrapped in puff pastry with wild mushroom & garlic gravy, sweet potato fondant and charred sprouts

### Pan Roasted Salmon

Served with a lemon and herb Crust, Béarnaise sauce, smoked fish croquette, buttered smashed potatoes and crispy kale

## Desserts

### Sticky Toffee Christmas Pudding

Served with brandy toffee sauce and ice-cream

### Dark Chocolate and Whisky Mousse

Served with pistachio praline

### Sherry Cherry Trifle Cheesecake

Served with ice-cream

### CHEESE AND BISCUITS (supplement £3.00)

Local cheeses from the Devenick Dairy in Portlethen, served with fruit chutney, a selection of artisan biscuits, grapes and celery

**Includes a choice of tea or coffee with a mince pie**

All our food is freshly prepared, so a wait of 30 minutes can be expected. Also, we have endeavored to indicate where food contains nuts (n), vegetarian (v), vegan (vg) and is gluten free (gf) but this cannot be guaranteed.

Gratuity is not included, and all tips go to the staff.

**Food Allergies & Intolerances - please speak to our staff if you want to know about our ingredients.**